



**10  
CAKES  
HUSBANDS  
LIKE BEST**

*FROM SPY'S RECIPE  
ROUND-UP!*

# "Here they are—the 10 cakes husbands like best!"

says *Aunt Jenny*

**W**HEN I recently asked women to send me recipes for the cakes their husbands like best, I expected to get a lot of good ideas. But I never dreamed they'd arrive by the truckload! I've been simply snowed under—thousands and thousands of wonderful recipes!

When all the recipes were sorted and listed, we had what amounts to a real popularity poll. Certain kinds of cake proved to be "husbands' favorites," time and again, all over the country!

## *They're ALL hits!*

So we took the best recipes we could find for the ten kinds of cake wives said their husbands like best. We checked them for easy making as well as luscious eating . . . and here they are! They're tested, they're sure-fire and you'll find they make the most delicious cakes any husband could ever ask for.

## *And all sure successes with Spry!*

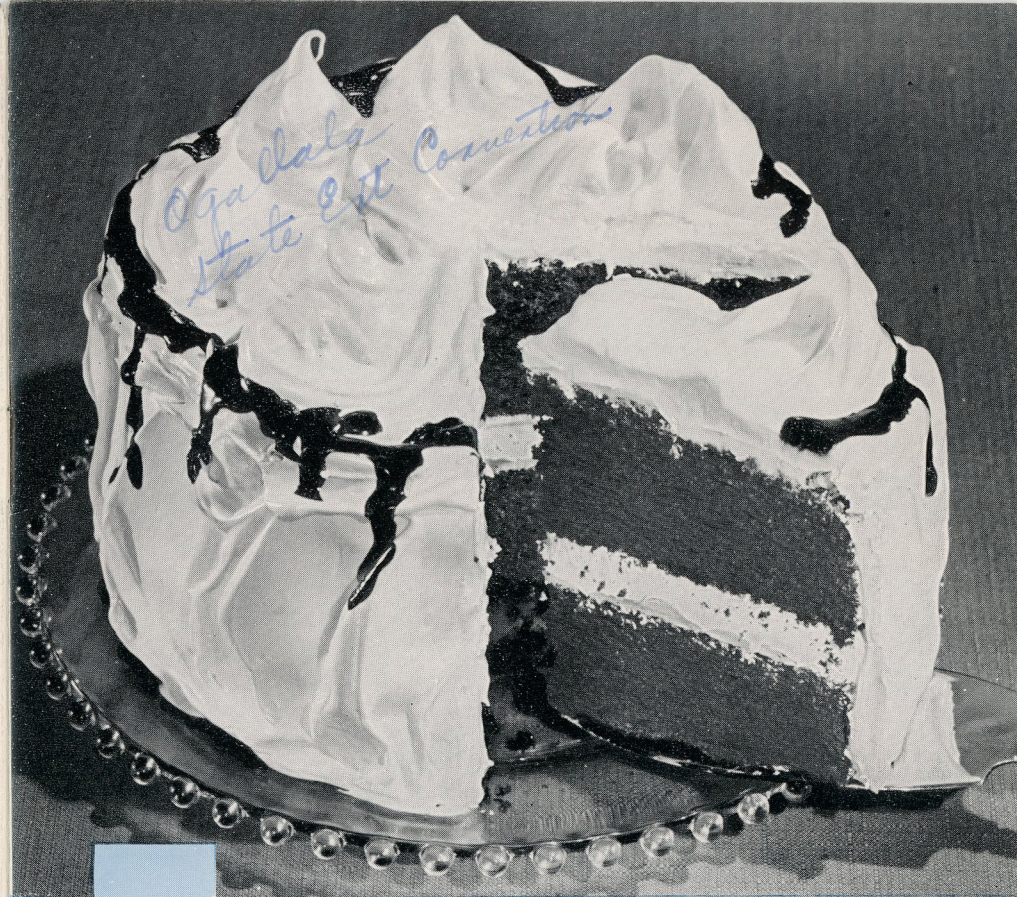
Of course, since they're Spry cakes, you'll find they're all higher, lighter, better-tasting! For Spry is homogenized, pre-



creamed to mix more easily with dry ingredients. And Spry is the *only* kind of shortening specially made to combine with the liquids your cake recipes call for. That's why your Spry cakes are so high . . . so light . . . so velvety-textured. *You'll* bake a better cake, be a better cook, with Homogenized Spry.

## *Which one will HE choose?*

And now you can run your own popularity poll—bake each one of these ten beauties, and see which wins with HIM. Every one of them will win you compliments, and among them he'll find his favorite cake!



## *Chocolate Rapture Cake*

Oven temperature: 350°F. (moderate)

Baking time: 25-30 min.

Yield: 2 round 9" layers

**Sift . . .** 1¾ cups sifted **cake flour**, 1½ cups **sugar**, ¾ teaspoon **salt**, ½ teaspoon **double acting baking powder\***, ¾ teaspoon **soda** into mixing bowl

**Add . . .** ½ cup **Homogenized Spry**, 3 ounces melted **chocolate**, 1 cup **thick sour milk** or **buttermilk**, 1 teaspoon **vanilla**

**Beat . . .** 200 strokes (2 min. by hand or on mixer at low speed). Scrape bowl and spoon or beater.

**Add . . .** 2 unbeaten **eggs**

**Beat . . .** 200 strokes (same as above)

**Stir in . .** 1 cup cut-fine **coconut**

**Pour . . .** into 2 round 9" Sprycoated layer pans 1¼" deep

**Bake . . .** until cake tests done

**Cool . . .** and remove from pans, see inside back cover.

**Spread .** **Tawny Satin Frosting** (p. 12) between layers and on top and sides.

**Dribble .** melted and cooled mixture of ½ oz. **chocolate** and ½ teaspoon **Spry** around rim of cake, letting a few "ribbons" trickle down sides.

\*With a tartrate baking powder, use 1 teaspoon.



## Spicy Prune Whip Cake

Oven temperature: 360°F. (moderate)

Baking time: 30-35 min.

Yield: two 8" round layers

**Sift . . .** 2 cups sifted **cake flour**,  $1\frac{1}{2}$  cups **sugar**, 2 teaspoons **double acting baking powder\***,  $\frac{1}{4}$  teaspoon **soda**,  $\frac{1}{2}$  teaspoon **cinnamon**,  $\frac{1}{2}$  teaspoon **nutmeg**,  $\frac{1}{2}$  teaspoon **allspice**, 1 teaspoon **salt** into mixing bowl

**Add . . .**  $\frac{1}{2}$  cup **Homogenized Spry**,  $\frac{1}{2}$  cup **unsweetened prune juice**,  $\frac{1}{4}$  cup **milk**, 1 teaspoon **vanilla**

**Beat . . .** 200 strokes (2 min. by hand or on mixer at low speed).

*\*With a tartrate baking powder, use  $3\frac{1}{2}$  teaspoons.*

Scrape bowl and spoon or beater.

**Add . . .**  $\frac{1}{4}$  cup **milk**, 2 unbeaten **eggs**

**Beat . . .** 200 strokes (same as above)

**Pour . .** into 2 Sprycoated 8" round layer pans  $1\frac{1}{2}$ " deep

**Bake . . .** until cake tests done

**Cool . . .** and remove from pans, see inside back cover.

**Spread . Prune Whip Frosting** (p. 11) between layers and on sides and top.

## Marble Cake Supreme

Oven temperature: 375°F. (moderately hot)

Baking time: 60-70 min.

Yield: 1 large tube cake

**Sift . . .**  $2\frac{3}{4}$  cups sifted **cake flour**,  $1\frac{3}{4}$  cups **sugar**, 2 teaspoons **double acting baking powder\***,  $1\frac{1}{2}$  teaspoons **salt** into mixing bowl

**Add . . .** 1 cup **Homogenized Spry**,  $\frac{3}{4}$  cup **milk**, 2 teaspoons **vanilla**, 1 unbeaten **egg**

**Beat . . .** 200 strokes (2 min. by hand or on mixer at low speed). Scrape bowl and spoon or beater.

**Add . . .** 2 unbeaten **eggs**, 1 unbeaten **egg yolk**

**Beat . . .** 200 strokes (same as above)

**Put . . .**  $\frac{1}{3}$  of batter in a smaller mix-

ing bowl

**Add . . .**  $\frac{3}{4}$  teaspoon **cinnamon**,  $\frac{1}{16}$  teaspoon **cloves**,  $\frac{3}{8}$  teaspoon **allspice**,  $\frac{3}{8}$  teaspoon **nutmeg**,  $\frac{3}{4}$  tablespoon **cocoa** to  $\frac{1}{3}$  of batter

**Spoon . .** both batters alternately by tablespoonfuls into Spry-coated  $8\frac{1}{2}$ " tube pan

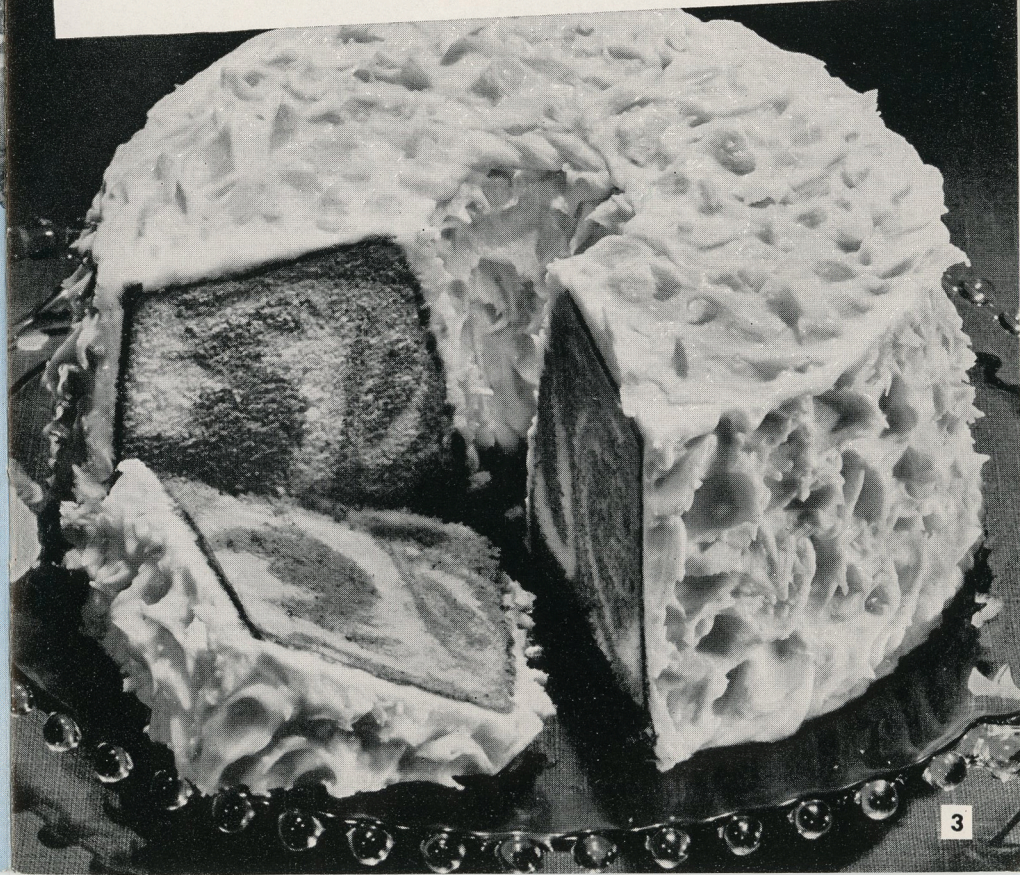
**Run . . .** spatula through batters several times to marble

**Bake . . .** until cake tests done

**Cool . . .** and remove from pans, see inside back cover.

**Spread . Lemon Cream Icing** (p. 12) on sides and top.

*\*With a tartrate baking powder, use 3 teaspoons.*



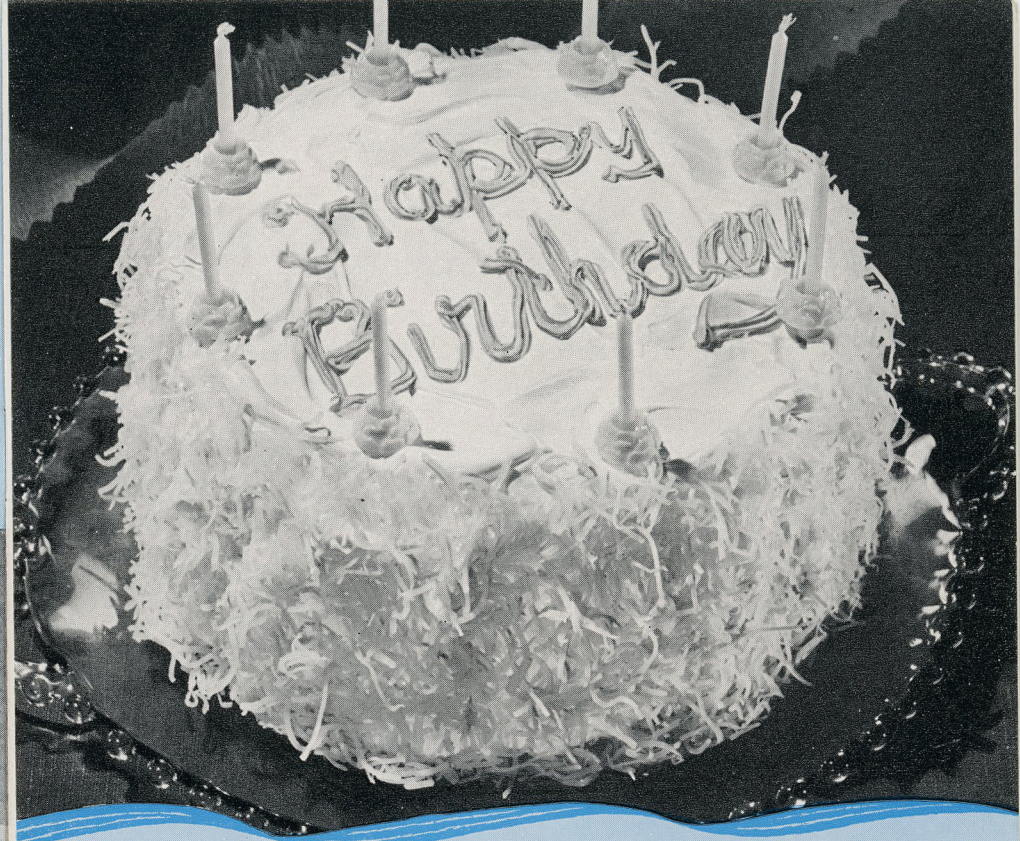
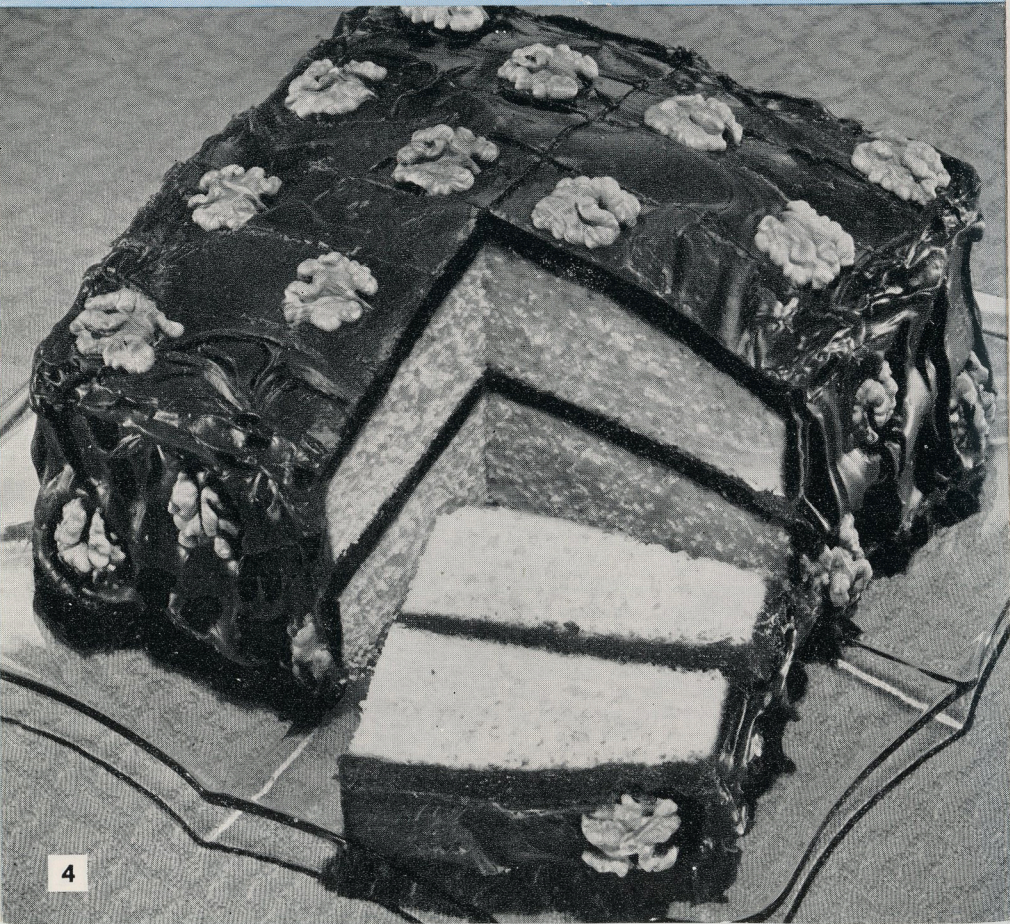
## Fudge-Frosted Layer Cake

Oven temperature: 375°F. (moderately hot) Baking time: 25-35 min.

Yield: 2 square or round 8" layers

- Sift . . .** 2 cups sifted **cake flour**,  $1\frac{1}{8}$  cups **sugar**,  $2\frac{1}{2}$  teaspoons **double acting baking powder\***, 1 teaspoon **salt** into mixing bowl
- Add . . .**  $\frac{1}{2}$  cup **Homogenized Spry**
- Combine** 1 cup less 2 tablespoons **milk**,  $1\frac{1}{2}$  teaspoons **vanilla**
- Add . . .**  $\frac{3}{8}$  of combined **milk** and **vanilla**
- Beat . . .** 200 strokes (2 min. by hand or on mixer at low speed). Scrape bowl and spoon or beater.
- Add . . .** remaining **milk** and **vanilla**, 2 unbeaten **eggs**
- Beat . . .** 200 strokes (same as above)
- Pour . . .** into 2 square 8"x8"x2" Spry-coated pans or 2 round 8" pans  $1\frac{1}{4}$ " deep
- Bake . . .** until cake tests done
- Cool . . .** and remove from pans, see inside back cover.
- Spread .** **Chocolate Fudge Frosting** (p. 11) between layers and on top and sides.
- Decorate** with **walnut halves**.

*\*With a tartrate baking powder, use 4 teaspoons.*



## "Happy Birthday" Coconut Cake

Oven temperature: 375°F. (moderately hot) Baking time: 25-30 min.

Yield: two 9" round layers

- Sift . . .**  $2\frac{1}{4}$  cups sifted **cake flour**,  $1\frac{1}{2}$  cups **sugar**,  $2\frac{1}{2}$  teaspoons **double acting baking powder\***, 1 teaspoon **salt** into mixing bowl
- Add . . .**  $\frac{3}{4}$  cup **Homogenized Spry**,  $\frac{1}{2}$  cup **milk**, 1 teaspoon **orange extract**,  $\frac{1}{2}$  teaspoon **almond extract**, 1 unbeaten **egg**
- Beat . . .** 200 strokes (2 min. by hand or on mixer at low speed). Scrape bowl and spoon or beater.
- Add . . .**  $\frac{1}{4}$  cup **milk**, 2 unbeaten **eggs**
- Beat . . .** 200 strokes (same as above)
- Pour . . .** into 2 round 9" Sprycoated layer pans  $1\frac{1}{2}$ " deep
- Bake . . .** until cake tests done
- Cool . . .** and remove from pans, see inside back cover.
- Spread .** **Best Seven-Minute Frosting** (p. 12) between layers, sprinkle with  $\frac{1}{4}$  cup **coconut**, and spread remaining frosting on sides and top of cake.
- Pat . . .** 1 cup **coconut** onto sides of cake
- Write . .** **Happy Birthday** across top of cake with pink frosting. Place pink candles in holders around rim of cake.

*\*With a tartrate baking powder, use 4 teaspoons.*

## Twin Applesauce Loaves

**Oven temperature:** 350°F. (moderate)

**Baking time:** 1 hour and 25-35 min.

**Yield:** 2 small loaf cakes or 1 large tube cake

**Sift...** 2 cups sifted **cake flour**, 1½ cups **sugar**, 1½ teaspoons **soda**, 1½ teaspoons **salt**, 2 tablespoons **cocoa**, ½ teaspoon **cinnamon**, ½ teaspoon **cloves**, ½ teaspoon **nutmeg**, ½ teaspoon **allspice** into mixing bowl

**Add...** ½ cup **Homogenized Spry**, 1½ cups **unsweetened applesauce\***

**Beat...** 200 strokes (2 min. by hand or on mixer at low speed). Scrape bowl and spoon or beater.

**Add...** 2 unbeaten **eggs**

**Beat...** 200 strokes (same as above)

**Stir in...** ¾ cup cut-up **dates**, ¾ cup chopped **raisins**, ⅓ cup diced **citron**, ¾ cup chopped **nuts**

**Pour...** into 2 small Sprycoated loaf pans, 4"x6½"x2¾" (or into 8½" tube pan). On top of 1 loaf, sprinkle mixture of 2 tablespoons chopped **nuts** and 1 tablespoon **brown sugar**.

**Bake...** until cake tests done

**Cool...** and remove from pans, see inside back cover.

**Spread** **Creamy Vanilla Frosting** (p. 12) on sides and top of plain loaf.

*\*If sweetened applesauce is used, use only 1¼ cups sugar.*



## Bonnie Butterscotch Cake

**Oven temperature:** 375°F. (moderately hot)

**Baking time:** 25-35 min.

**Yield:** 2 round 9" layers

**Mix...** 1 cup firmly packed **light brown sugar**, ¼ cup **butter** or **margarine**, ¼ cup **milk** in saucepan

**Place...** on low heat and bring to boil, stirring constantly. Boil gently until a small amount of mixture forms a hard ball in cold water (250°F.), stirring often. Remove from heat.

**Stir in...** gradually 1¼ cups **scalded milk**. Cool.

**Sift....** 2¾ cups sifted **cake flour**, 1 cup firmly packed **light brown sugar**, 3½ teaspoons **double acting baking powder\***, ¾ teaspoon **salt** into mixing bowl

**Add...** ⅔ cup **Homogenized Spry**, ¾ of the cooled **butterscotch mixture**, 1 unbeaten **egg**, 1 teaspoon **vanilla**

**Beat...** 250 strokes (2½ min. by hand or on mixer at low speed). Scrape bowl and spoon or beater.

**Add...** remaining **butterscotch mixture**, 2 unbeaten **eggs**

**Beat...** 250 strokes (same as above)

**Pour...** into 2 round 9" Sprycoated layer pans 1½" deep

**Bake...** until cake tests done

**Cool...** and remove from pans, see inside back cover.

**Spread** **Butterscotch Frosting** (p. 12) between layers. Sprinkle with ¼ cup chopped **pecans**. Spread remaining frosting on sides and top.

**Decorate with pecan halves.**

*\*With a tartrate baking powder, use 5½ teaspoons.*



### Triple-Tier Party Cake

Oven temperature: 375°F. (moderately hot)

Baking time: 22-27 min. Yield: three 9" round layers

**Sift . . .** 2¾ cups sifted **cake flour**, 1¾ cups **sugar**, 2 teaspoons **double acting baking powder\***, 1½ teaspoons **salt** into mixing bowl

**Add . . .** 1 cup **Homogenized Spry**, ¾ cup **milk**, 1 teaspoon **almond extract**, 1 teaspoon **orange extract**, 1 unbeaten **egg**

**Beat . . .** 200 strokes (2 min. by hand or on mixer at low speed). Scrape bowl and spoon or beater.

**Add . . .** 2 unbeaten **eggs**, 1 unbeaten **egg yolk**

**Beat . . .** 200 strokes (same as above)

**Stir in . . .** 1 cup finely cut **coconut**

**Pour . . .** into 3 round 9" Sprycoated layer pans 1¼" deep

**Bake . . .** until cake tests done

**Cool . . .** and remove from pans, see inside back cover.

**Spread . . .** **Fantasia Frosting** (p. 12) between layers and on sides and top, making graceful little peaks.

*\*With a tartrate baking powder, use 3 teaspoons.*



### Hawaiian Lei Cake

Oven temperature: 360°F. (moderate)

Baking time: 20-25 min. Yield: two 9" round layers

**Sift . . .** 2¼ cups sifted **cake flour**, 1½ cups **sugar**, 4 teaspoons **double acting baking powder\***, 1 teaspoon **salt** into mixing bowl

**Add . . .** ½ cup **Homogenized Spry**, ¾ cup **milk**, 1 teaspoon **vanilla**, 1 teaspoon **orange extract**

**Beat . . .** 200 strokes (2 min. by hand or on mixer at low speed). Scrape bowl and spoon or beater.

**Add . . .** 4 unbeaten **egg whites**, ¼ cup **milk**

**Beat . . .** 200 strokes (same as above)

**Pour . . .** into 2 round 9" Sprycoated layer pans 1½" deep

**Bake . . .** until cake tests done

**Cool . . .** and remove from pans, see inside back cover.

**Spread . . .** **Waikiki Frosting** (p. 11) between layers and on sides and top of cake.

**Decorate . . .** with a "lei" made by arranging bits of **pineapple**, candied **orange peel**, and **citron** around top of cake.

*\*With a tartrate baking powder, use 5½ teaspoons.*

## Marshmallow Devil's Food Cake

Oven temperature: 350°F. (moderate)

Baking time: 40-50 min.

Yield: 1 large oblong loaf cake

**Sift . . .** 1½ cups sifted **cake flour**, 1¼ cups **sugar**, ½ cup **cocoa**, 1¼ teaspoons **soda**, ¼ teaspoon **cream of tartar**, 1 teaspoon **salt** into mixing bowl

**Add . . .** ⅔ cup **Homogenized Spry**, ¾ cup **milk**, 1 teaspoon **vanilla**

**Beat . . .** 200 strokes (2 min. by hand or on mixer at low speed). Scrape bowl and spoon or beater.

**Add . . .** ¼ cup **milk**, 2 unbeaten **eggs**

**Beat . . .** 200 strokes (same as above)

**Pour . . .** into oblong 8"x12"x2" Sprycoated pan

**Bake . . .** until cake tests done

**Cool . . .** and remove from pans, see inside back cover.

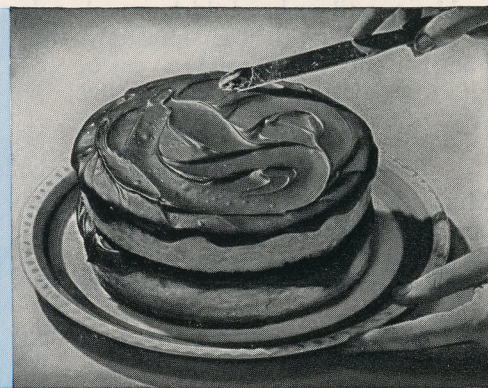
**Spread .** **Marshmallow Frosting** (p. 11) on sides and top, using short strokes to create attractive irregular effect.

**Mark . .** with knife into squares

**Decorate** alternate squares with 2 **pecan halves**.

## 10 Luscious Frostings

*made to glorify the  
10 Cakes Husbands  
like best*



### Chocolate Fudge Frosting

Combine in a saucepan 3 oz. **chocolate**, cut fine, 2¼ cups **sugar**, ¾ cup **milk**, 6 tablespoons **Homogenized Spry**, 3 tablespoons **butter** or **margarine**, 1½ tablespoons **corn sirup**, and ¼ teaspoon **salt**. Bring slowly to a full rolling boil, stirring constantly, and boil *briskly* for 2 min. (On a rainy or very humid day, boil mixture 2¼ min.) Cool to lukewarm, add 1½ teaspoons **vanilla** and beat until creamy and thick enough to spread. Yield: frosting for tops and sides of two square 8" layers.

### Prune Whip Frosting

Mix thoroughly in top of double boiler 2 unbeaten **egg whites**, 1 cup **brown sugar**, firmly packed, ½ cup **granulated sugar**, ⅛ teaspoon **salt**, and 5 tablespoons unsweetened **prune juice**. Put over rapidly boiling water and beat constantly with rotary egg beater until mixture will hold a peak (7 min.). Remove from hot water, and beat until cool and thick enough to spread. Stir in 2 teaspoons **lemon juice**, 6 cooked **prunes**, drained and cut in small pieces, 2 tablespoons **almonds**, blanched, chopped, and toasted. (Optional: Frosted cake may

be sprinkled with 2 more tablespoons of **almonds**.) Yield: frosting for tops and sides of two 8" layers.

### Waikiki Frosting

Mix thoroughly in top of double boiler 2 unbeaten **egg whites**, 1½ cups **sugar**, 5 tablespoons canned **pineapple sirup** (drained from crushed pineapple), 1 teaspoon **light corn sirup** and ⅛ teaspoon **salt**. Set over rapidly boiling water and beat constantly with rotary egg beater until mixture will hold a peak (7 min.). Remove from hot water, add ½ teaspoon **vanilla**, ½ teaspoon **orange extract** and beat till cool and thick enough to spread. Fold in ½ cup **crushed pineapple**. Yield: frosting for tops and sides of two 9" layers.

### Marshmallow Frosting

Mix thoroughly in top of double boiler 2 unbeaten **egg whites**, 1½ cups **sugar**, 3 tablespoons **light corn sirup**, 4 tablespoons **water**, ¼ teaspoon **cream of tartar**, and ⅛ teaspoon **salt**. Set over rapidly boiling water and beat constantly with rotary egg beater until mixture will hold a peak (7 min.). Remove from hot water, add 1 teaspoon **vanilla**,

and beat until cool and thick enough to spread. Just before spreading, fold in 1 cup **marshmallows**, cut in quarters. Yield: frosting for top and sides of 8" x 12" x 2" loaf.

#### Best Seven-minute Frosting

Mix thoroughly in top of double boiler 2 unbeaten **egg whites**, 1½ cups **sugar**, 5 tablespoons **cold water**, 1 teaspoon **light corn sirup** and ½ teaspoon **salt**. Set over rapidly boiling water and beat constantly with rotary egg beater until mixture will hold a peak (7 min.). Remove from hot water, add ½ teaspoon **orange extract**, ½ teaspoon **almond extract** and 2 **marshmallows**, cut in pieces. Beat until cool and thick enough to spread. Yield: frosting for tops and sides of two 9" layers.

#### Tawny Satin Frosting

Mix thoroughly in top of double boiler 2 unbeaten **egg whites**, 1 cup **granulated sugar**, ½ cup **brown sugar**, firmly packed, 4 tablespoons **water**, 3 tablespoons **dark corn sirup**, ¼ teaspoon **cream of tartar**, and ½ teaspoon **salt**. Set over rapidly boiling water and beat constantly with rotary egg beater until mixture will hold a peak (7 min.). Remove from hot water, add 1 teaspoon **vanilla**, and beat until cool and thick enough to spread. Yield: frosting for tops and sides of two 9" layers.

#### Lemon Cream Icing

In a mixing bowl blend 2 tablespoons **Homogenized Spry**, 1 tablespoon **butter or margarine**, ½ teaspoon **salt**, ¼ teaspoon **grated lemon rind** and 1 tablespoon **lemon juice**. Beat in ½ cup sifted **confectioners' sugar**. Add 5 tablespoons scalded **light cream** and 2½ cups sifted **confectioners' sugar**, alternately, beating well after each addition. Tint delicately with a few

drops of **yellow coloring**, if desired. Yield: frosting for top and sides of 8½" tube cake.

#### Fantasia Frosting

Mix thoroughly in top of double boiler 2 unbeaten **egg whites**, 1½ cups **sugar**, 4 tablespoons **cold water**, 3 tablespoons **light corn sirup** and ½ teaspoon **salt**. Set over rapidly boiling water and beat constantly with rotary egg beater until mixture will hold a peak (7 min.). Remove from hot water, add 1 teaspoon **vanilla**, ½ teaspoon **almond extract**, and beat until cool and thick enough to spread. Fold in 1 cup mixed **candied cherries**, **citron**, and **dates**, cut very fine, and 1 cup **pecans**, chopped fine and toasted. Yield: frosting for sides and tops of three 9" layers.

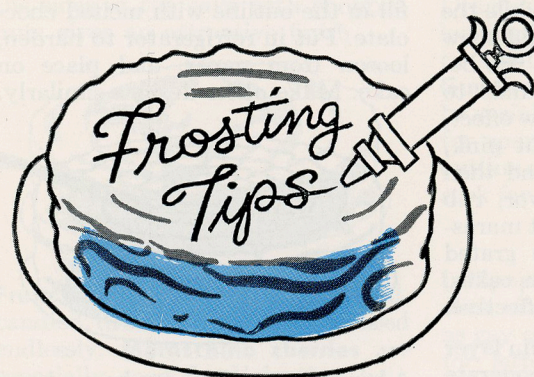
#### Butterscotch Frosting

In a saucepan mix well 2 cups **light brown sugar**, firmly packed, 1 cup **granulated sugar**, 2 tablespoons **light corn sirup**, ¾ cup **milk**, ¼ cup **Homogenized Spry**, ¼ cup **butter or margarine** and ¼ teaspoon **salt**. Bring slowly to a full rolling boil, stirring constantly, and boil *briskly* 2 minutes. (Boil 2½ min. on a rainy or very humid day.) Cool to lukewarm, add 1 teaspoon **vanilla**, and beat until creamy and thick enough to spread. Yield: frosting for tops and sides of two 9" layers.

#### Creamy Vanilla Frosting

Blend together 1 tablespoon **Homogenized Spry**, 1 tablespoon **butter or margarine**, ¾ teaspoon **vanilla**, and ¼ teaspoon **salt**. Beat in ½ cup sifted **confectioners' sugar**. Add, alternately, 1½ cups sifted **confectioners' sugar** and 3 tablespoons scalded **light cream**, beating well after each addition. Yield: frosting for top and sides of 4" x 6½" x 2¾" loaf.

## Now for the fun!



*Here are the crowning touches—the simple, easy ways to add glamour to your cakes*

**D**ESIGNING and executing a pretty decorative finish for a handsome cake is pure fun—and certainly worth the trouble in the extra pleasure that it gives. Do it when you won't be disturbed and remember planning is half the battle. If the plan is elaborate, draw it on paper first and then mark the im-

portant spots with toothpicks set lightly in place after the cake is frosted. They will serve as guides and insure even spacing. Be sure cake is thoroughly cold (see inside back cover) before starting to frost. Brush off loose crumbs and trim off over-browned or ragged edges. Have decorations ready to use.

### How to frost a cake

**For layer cakes:** Turn the bottom layer from the rack onto the cake plate, bottom side up, and spread some of the frosting with a spatula evenly over the surface. Top it with the second layer, bottom side down, with edges even. Frost sides of cake first, using light up-and-down strokes and bringing the frosting up and just over the top rim of the cake. Pile the remaining frosting on top and spread out to rim, making graceful swirls or soft ridges according to

the type of frosting. With a seven-minute frosting, attractive little peaks can be made by lifting the frosting gently with a spatula. For certain types of decoration, like lettering, a smooth frosted top is best. Avoid "puttering" with frosting, as overworking ruins its appearance.

**For tube or loaf cake:** Place cake top or bottom side up, as preferred. Frost sides, then top, following suggestions for frosting layer cakes.

### To adorn the frosted cake

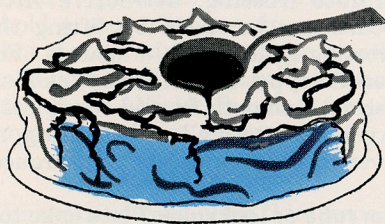
For decorating, use good-to-eat ingredients, chosen to go with the cake in color, texture, and character. Let the decorations be simple but artistic

and effective. For example, the ingredients commonly found in the kitchen cupboard make beautiful decorations when used correctly.

**Coconut**—For an all-over sprinkle of coconut, use the canned moist shredded coconut with long glistening white shreds. Pat it on while the frosting is still soft. **To tint**, add a few drops of food coloring, then rub between the palms of the hands to color it evenly. For a rainbow effect, tint separate lots of coconut pink, green, yellow, and violet, and then mix them. **To tint** and flavor, rub 1 cup coconut with 8 fine-cut maraschino cherries or with the grated rind of 1 orange. For some cakes, golden toasted coconut is effective.

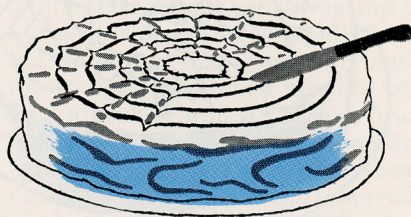
**To toast coconut**, spread a thin layer in a shallow pan, toast in moderate oven (350°F.) until a delicate brown, stirring often to toast evenly.

**Chocolate**—Striking effects can be obtained on a frosted cake with **melted chocolate** (see directions for Chocolate Rapture Cake, p. 1). For decorative dribbles or lettering, melt together over hot water ½ oz. unsweetened chocolate and ½ teaspoon Spry. Cool before using. For enough chocolate to cover the entire top of the cake and let it drip down



the sides in interesting **icicle** formations, double these quantities. Melted chocolate can also be used for **lettering** as in "Happy Birthday" treatment. White frostings or delicately tinted pink or green mint frostings are especially pretty with melted chocolate decorations. **Halloween black cats** or **witches** for the

top of a frosted cake can be made as follows: Draw or trace an outline of the desired shape on waxed paper, fill in the outline with melted chocolate. Put in refrigerator to harden, loosen from paper, and place on cake. Make other designs similarly.

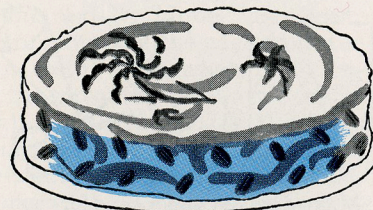


A **lacy filigree effect** can be made on a white-frosted cake as follows: Melt ½ oz. chocolate with ½ teaspoon Spry. Mark 5 circles around top of cake and pour in chocolate. With a pointed knife, make 8 evenly spaced strokes toward the edge of the cake, then between them make 8 upward strokes toward the center, to get web effect (see illustration).

**Thin curls or shavings** of sweetened or unsweetened chocolate make interesting decoration. They can be made with a vegetable peeler or a sharp knife. **Semisweet chocolate bits** can be used as push-ins on a soft frosting to form letters or designs.

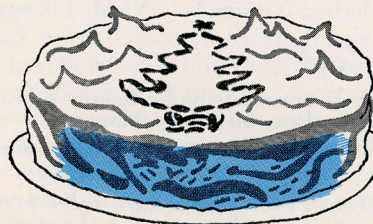
**Nuts**—Use perfect **walnut** or **pecan halves** for making interesting patterns on frosted cakes, pressing them in while the frosting is soft. Nuts can be tipped or tilted into frosting with artistic effect. For making **nut borders, lines, or designs**, cut the nuts in pieces; do not chop the nuts as this makes unattractive "dust." **Brazil nuts** can be "curled" by softening them first in hot water, then cutting in very thin slices or "curls." Blanched **almonds** can be used for

making patterns; sprinkles of toasted slivered almonds are attractive on beige-colored frostings. Sprinkling the sides of the cake with chopped nuts gives an attractive finish.



**Fruits and Peels**—Fruits (canned, candied, dried, or fresh) can be used endlessly. **Maraschino cherries** are especially good for Valentine, holiday, or party cakes. Cherry halves can be cut to resemble hearts or flowers, then placed around the rim of a frosted cake. Lengthwise cherry slices can be arranged to form attractive poinsettias.

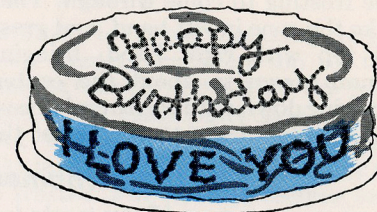
**Pineapple** can be tinted with food coloring, or cut up and arranged in simple patterns with green citron; **crushed pineapple, citron, and orange peel** can be used to make an unusual "flower lei" (p. 9). At Christmastime, charming holly wreaths and Christmas trees can be fashioned on frosted cakes with bits



of **red and green cherries and green citron**. Citron can be colored bright green with green coloring. Streamers of fine-cut **dates, figs, or raisins** are pretty on some frosted cakes, or definite patterns can be made with larger pieces if preferred.

**Candies**—Sprinkles of **silver or gold dragées** are beautiful on cakes with fluffy white or pastel frostings. Dragées can be used to outline interlocking hearts for a bridal shower, or to spell out "Happy Birthday." **Gumdrops**, cut in small pieces, can be sprinkled on a white frosted cake for sparkling color, or arranged to outline a pattern like a green shamrock for St. Patrick's Day.

**Lollipops, canes, all-day-suckers, or stick candy** can be crushed and used as gay color on the frosted sides and for lettering on top of the cake. Contrasting colors are pretty.



Those round flat **orange patties** can be used as jack-o'-lanterns by making little faces on them with melted chocolate and arranging them on a chocolate frosted cake for Halloween. **Chocolate candy animals** standing lightly on frosted cupcakes delight the children.

Tiny colored **sugar flowers** can be bought in the 5-and-10 cent store and these are pretty arranged on cakes with fluffy white or pastel frostings. For "extra-special" cakes you can buy **candied violets or rose petals** to make wreaths of dainty flowers on a frosted cake.

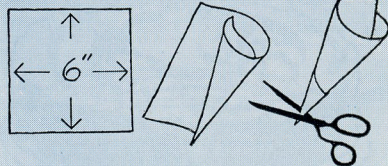
You've probably had thoughts of your own as you were reading—of other materials and other ways to use them. Go to it! Experimenting is half the fun. Happy decorating!

## Fancy Frosting Effects

These call for special tools, "bought-en" or homemade, and special frostings. Cake-decorating sets, consisting of a bag or "gun" and assorted tubes can be purchased in housewares departments. They can be used for making flowers, designs, or lettering on special-occasion cakes.

If you haven't a tube set, a paper cone for decorating can be easily made. Just cut a 6" square of waxed paper and roll it into a cone. Spoon in the frosting, filling the cone not more than half full. Fold down the top edges and cut off the tip at the bottom to make a tiny opening for the frosting to come through. Then take the cone in left hand, and grasp its top with right hand, bringing thumb down to about the center. Pressing down with the thumb forces the frosting down to the tip of the

### How to make your own Cake Decorator



Make a waxed paper cone for each color icing you plan to use (see instructions at left).

cone and out through the hole, while your hand directs the movement of the cone. With a little practice, lovely effects can be obtained.

The best frosting for this purpose is **Ornamental Frosting** because it is very stiff, squeezes out ideally, and sets up firm on the cake.

## Ornamental Frosting

(To use in cake-decorating set or paper cone)

2¼ cups confectioners' sugar  
⅓ teaspoon cream of tartar

2 egg whites, unbeaten  
⅓ teaspoon vanilla

Sift sugar and cream of tartar through very fine sieve . . . Add egg whites and mix with slotted spoon or wire whip . . . Continue to mix for 3—4 min. . . . Add vanilla . . . Beat 8—20 min. longer with spoon or 3—4 min. on mixer at high

speed . . . Frosting should be so stiff that a sharp ridge is held when the tip of a knife is drawn through . . . Frosting may be tinted with a few drops of food coloring, if desired . . . Yield: 1½ cups.

## Spry Pan-Coat

Prepare cake pans for baking by rubbing them with Spry Pan-coat.

**Mix . . .** ½ cup **Homogenized Spry**  
¼ cup **all-purpose flour**

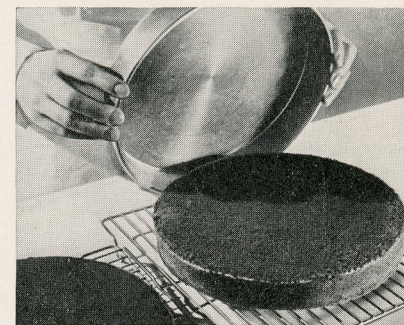
**Use . . .** for "greasing" cake pans, baking sheets, etc. Gives even, brown crust—prevents sticking.

**Store . .** Pan-coat in covered dish in cupboard for handy use—can be made ahead and stored till wanted. Need not be refrigerated.



## How to tell when a cake is done

The cake recipes in this booklet specify a baking range in minutes within which the cake should finish baking and be "done." However, before removing the cake from the oven, test it for doneness by touching the top of the cake in the center lightly with finger. If the cake springs back leaving no impression, the cake is done. Also, insert a toothpick or wire cake tester in the center, and if it comes out clean, the cake is done. If any dough adheres to the tester, longer baking is needed.



Cakes come out of pans readily with Spry Pan-coat (p. 16) and proper cooling.

## Care of cake after baking

When cake has finished baking, remove it from the oven and put it on a wire cake rack, **in the pan**. This permits circulation of air around it and insures even cooling. Let it stand 10—15 min. Then gently loosen the cake from the sides of the pan with a spatula or knife, working

carefully to avoid breaking edge. Place another rack on top of the pan, turn over, and lift off the pan. Then turn cake right side up on rack to finish cooling. When the cake is **thoroughly cold**, it is ready to be frosted. For frosting recipes and frosting suggestions, see pp. 11-16.

# You can bake a BETTER Cake with Homogenized Spry

**D**IP YOUR SPOON into Homogenized Spry—see how much lighter and fluffier it is than other shortenings—how easy to work with. It's pre-creamed, easier to blend with dry ingredients. And Spry is the **only** kind of shortening that is specially made to mix with the liquids your cake recipes call for. So you can see why Spry, with this special blending-action, makes any cake a better cake. You can count on it every time—you'll bake a better cake, be a better cook, with Homogenized Spry.

